between fresh and dried pasta to ensure each dish reaches its full potential. Some pasta dishes shine brightest when made with dried pasta, which offers a distinct texture and flavor that fresh pasta cannot replicate. This thoughtful choice allows us to provide an authentic and exceptional dining experience, honoring the unique qualities of each pasta type.

At Mammina, we carefully select

# ENTRÉE

18months aged warm focaccia bread, rosemary oil, Maldon salt.	
POLENTA FRITTA, eggplants & tomato dipping sauce, pecorino cheese.	16

25

18

29

25

16

23

POLPETTE, mammina's recipe meatballs, parmigiano fondue, confit heirloom tomato, basil.

PROSCIUTTO DI PARMA,

GONDOLA, mussels sauteed, baby Roma tomato sauce, chilli, parsley, in a boat shaped bread plate.

**JURIEN BAY OCTOPUS** sauteed, cherry tomato, olives, capers, roast potatoes, fresh parsley.

**CROCCHE' GRANDE** 16 Potato ham & cheese croquette.

**MOZZARELLA IN CARROZZA** Traditional crumbed mozzarella sandwich, tomato ragú.

**GAMBERI E CALAMARI** sauteed red prawns and baby squids with fried polenta Taragna, baby Roma tomato, parsley. Polenta Taragna is a traditional northern Italian dish made from a mix of cornmeal and buckwheat flour.

**POTATO CHIPS** 12 14

**ROCKET SALAD** pine nuts, shaved Parmigiano, aged balsamic dressing.

# PIZZA

**AGLIETTO** Focaccia, confit garlic oil, Maldon salt, served with aged balsamic EVOO dip.

**MARGHERITA** San Marzano tomato DOP. fior di latte mozzarella, fresh basil, EVOO.

MARINARA San Marzano tomato DOP, confit garlic oil, sicilian anchovies, kalamata olives, oregano, EVOO.

**INFERNO** Calabrian n'duja tomato ragú, fresh Italian sausages, kalamata olives, fior di latte mozzarella, basil, EVOO.

**CAPRICCIOSA** 27 San Marzano tomato DOP, fior di latte mozzarella, smoked ham, mushrooms, artichokes, black olives, basil, EVOO.

**CARNAZZA** San Marzano tomato DOP, fior di latte mozzarella, smoked ham, salami, Italian sausage, fresh basil, EVOO.

**BURRATA** San Marzano tomato DOP, rocket, Prosciutto di Parma, local burrata, shaved Parmigiano, EVOO.

**VEGETARIANA** Fior di latte mozzarella. sauteed zucchini, roasted capsicum, bottom mushrooms, kalamata olives, confit heirloom tomato, parmigiano cracker, basil, EVOO.

Truffle base, fior di latte mozzarella, bottom mushrooms, Prosciutto di Parma, fresh basil, EVOO.

MARI E MONTI Fior di latte mozzarella, red prawns, sauteed zucchini, sauteed cherry tomatoes, fresh basil, EVOO.

**BOSCO** Fior di latte mozzarella, porcini mushrooms, wild boar cured sausage, heirloom confit tomat, basil, EVOO.

CONTADINA Fior di latte mozzarella,

16

21

18

29

28

30

27

29

31

30

roasted potatoes, Italian sausage, caramelised red onions, scamorza cheese, fresh basil and EVOO.

28

28

28

**CALZONE** Fior di latte mozzarella, fresh ricotta, salami, San Marzano tomato, basil,

**VERDEBIANCOROSSO** Fior di latte mozzarella. Italian sausage, sauteed broccolini, semi dried Roma tomato mousse, basil, EVOO.

For the first time we are introducing the "four handed pizza".

A "four-handed pizza" is a concept where a pizza is crafted through the combined expertise of a pizzaiolo and a chef. The pizzaiolo focuses on creating the perfect dough, while the chef designs the toppings, blending their culinary skills to create a unique and exceptional pizza.

## KIDS MENU

MARGHERITA	15
HAM AND CHEESE PIZZA	15
COTOLETTA E PATATINE	15
GNOCCHI POMODORO	15
SPAGHETTI MEATBALLS	15
ICE CREAM	5

Please inform our friendly staff if you have any dietary requirements.



## PASTA

#### WILD BOAR

Paccheri dried pasta, Margaret River region slow cooked wild boar white ragú, Pecorino Romano, lemon zest.

#### SCOGLIO

Linguine, dried pasta, mix local seafood, baby Roma tomato, fresh parsley.

Our selection of local seafood varies based on the freshest catches available at the market.

### RISOTTO NERANO DI MARE

Saffron infused Carnaroli rice, zucchini mousse, Parmigiano Reggiano, red king prawns, parsley.

#### **GNOCCHI**

Potato gnocchi, porcini mushrooms, vongole and Pecorino cheese.

## MAFALDE NDUJA AND FRESH 29 RICOTTA

Dried pasta, slow cooked tomato ragú, nduja, local ricotta, fresh basil. 'Nduja Calabrese is a traditional, spicy spreadable sausage from Calabria, Italy. Made from pork and chilli peppers, our 'nduja is crafted by our local Calabrese butcher, ensuring authentic taste and quality.

## SPAGHETTI ALLO SCARPARIELLO

Dried pasta. Scarpariello is a traditional Neapolitan pasta dish, simple and flavourful. It combines fresh cherry tomatoes, garlic, basil, grated Parmigiano and Pecorino combined, in a quick and delicious sauce, with our twist of seasoned breadcrumbs.

## TAGLIATELLE AL SUGO DI SALSICCIA

Dried egg pasta, slow cooked Italian sausages ragú, Pecorino Romano cheese, fresh basil.

## DESSERT

32

38

30

32

28

29

al mascarpone e caffé.	14
AFFOGATO AL CAFFÉ.	12
CANNOLI 3x vanilla custard cannoli	14
COPPA GELATO SUNDAE 3 scoops of ice cream, syrup, crumbled Biscoff and whipped cream	12

### **CURIOSITY CORNER**

### DOP

(Denominazione di Origine Protetta): DOP stands for "Protected Designation of Origin." It's a certification that guarantees the origin and quality of a product. To be labeled DOP, a product must be produced, processed, and prepared in a specific geographical area according to traditional methods.

This ensures that you're enjoying an authentic, high-quality product with a unique connection to its place of origin.

### **EVOO**

(Extra Virgin Olive Oil):
EVOO is the abbreviation for
"Extra Virgin Olive Oil," the highest
quality olive oil available. It is made from
pure, cold-pressed olives, without any
chemical treatment. EVOO has a low
acidity and a rich, fruity flavor, making it
a key ingredient in Mediterranean
cuisine and a healthy choice for cooking
and dressing dishes.

<sup>\*</sup> Please inform our friendly staff if you have any dietary requirements.